



COLUMBIA-CREST
Reserve

2005 RESERVE SYRAH

GROWING SEASON

- ▶ Harvest commenced as one of the earliest on record.
- ▶ Warm summer months and cool evenings contributed to the uniformity of berry maturation.
- ▶ A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- ▶ Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varietals.

VINEYARDS

- ▶ Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; in the Cold Creek area, adding to the flavor and fruitiness; and in the Horse Heaven Hills, contributing balance and body to the finished wine.
- ▶ Syrah has an affinity for the region's warm daytime temperatures during summer months and cooler temperatures during the ripening season. Lower temperatures during ripening concentrate aromatics and enhance complexity.
- ▶ The region's low rainfall stresses the vines and ultimately yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Grapes were destemmed and crushed with 20% whole berries remaining.
- ▶ Syrah co-fermented with 3% whole berry Viognier (for aromatics) in open-top fermenters with twice-daily pumpovers, or in stainless steel fermenters with punch downs four times daily. Grenache was blended to soften the wine and enhance the mouthfeel.
- ▶ Lots were blended and placed in half new French and half new American oak barrels for malolactic fermentation.
- ▶ The wine was racked by gravity flow at three month intervals during its 30 months in barrels.

VINEYARDS ▶ 100% COLUMBIA VALLEY

HARVEST DATE ▶ SEPTEMBER 19, 2005

BLEND ▶ 87% SYRAH, 10% GRENACHE, 3% VIOGNIER

FERMENTATION ▶ 6-10 DAYS ON SKINS, PREMIER CUVÉE,
L2226 AND D254

ALCOHOL ▶ 14.0%

TOTAL ACIDITY ▶ 0.58G/100ML

PH ▶ 3.70



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TASTING NOTES

“Crafted in a French Rhone style, this Reserve Syrah combines Viognier and Grenache for aromatics of slight white pepper, blueberry, spice, and sweet orange peel. The balance of fruit and oak creates mouth-filling flavors of dark chocolate with hints of roasted coffee bean, and a distinct blueberry-raspberry finish.”



Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER